Address: 95 Pleasant St. Gardner, MA 01440

FOOD ESTABLISHMENT INSPECTION REPORT			[fax] (978) 632-4682
Name Elm St. Shool	9/2/10/18	Type of Operation(s)	Type of Inspection
Address // G/M St	Risk	XI Food Service   C Retail	Routine Re-inspection
Telephone (COO) 1-20 11-02	400 MA	Residential Kitchen Mobile	Previous Inspection Date:
Owner Cardhar Orblia Whools	HACCP Y/N	Temporary	☐ Pre-operation
Person-in-Charge (PIC)	Time	Caterer Bed & Breakfast	Suspect Illness General Complaint
	In:	_	HACCP
Each violation checked requires an explanation on the narra	Out:	Permit No.	Other
Each violation checked requires an explanation on the name	ative page(s) a		provision(s) violated. mpllance with:
Violations Related to Foodborne Illness Interventions and	Risk Factors (I	Red Anti-Choking	590.009 (E)
Items) Violations marked may pose an immlnent health hazard and re corrective action as determined by the Board of Health.	quire immediate	Tobasso	590.009 (F) 🗍
FOOD PROTECTION MANAGEMENT  1 PIC Assigned/Knowledgeable/Duties		ntion of Contamination from I	Hands
EMPLOYEE HEALTH		vash Facilities	
2 Reporting of Diseases by Food Employee and PIC		FROM CHEMICALS	
3 Personnel with Infections Restricted/Excluded	14 Applo	ved Food or Color Additives	
FOOD FROM APPROVED SOURCE		CATURE CONTROLS (Potential	(lly Havardaya Coods)
4 Food and Water from Approved Source		ng Temperatures	ny nazardous robusi
5. Receiving/Condition	☐ 17 Rehea		
6 Tags/Records/Accuracy of Ingredient Statements	☐ 18 Coolin		
7. Conformance with Approved Procedures/HACCP Plans		rg 3d Cold Holding	
PROTECTION FROM CONTAMINATION	_	as a Public Health Control	
8. Separation/Segregation/Protection		ITS FOR HIGHLY-SUSCEPTIBL	F.POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing		and Food Preparation for HS	
<ul> <li>☐ 10 Proper Adequate Handwashing</li> <li>☐ 11 Good Hygienic Practices</li> </ul>	CONSUMER A	DVISORY	
The Good Hygienic Flacinces	22 Postin	g of Consumer Advisories	
Violations Related to Good Retail Practices_(Blue Items) Crilical (C) violations marked must be corrected Immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.  C N  23. Management and Personnel (FC-2)(590.003)  24. Food and Food Protection (FC-3)(590.004)  25. Equipment and Utensils (FC-4)(590.005)  26. Water, Plumbing and Waste (FC-5)(590.006)  27. Physical Facility (FC-6)(590.007)  28. Poisonous or Toxic Malerials (FC-7)(590.008)  29. Special Requirements (590.009)  30. Other	To Foodboand Risk F Official Or today, the i 590.000/fec by a Board order of the cited in this the food es establishme have a righ and submit within 10 da	F Violated Provisions Relation Illnesses Intervention Factors (Red Items 1-22): der for Correction: Base Items checked indicate violetal Food Code. This report Health member or Its at Board of Health. Failure is report may result in suspitablishment permit and cert operations. If aggrieve It to a hearing. Your requested to the Board of Health ays of receipt of this order E-INSPECTION:	ed on an Inspection plations of 105 CMR port, when signed below agent constitutes an to correct violations pension or revocation or essation of food ed by Ihls order, you est must be in writing at the above address f.
PICs Signatura Vania Jakeg Print:	Waria	i Bappa	Page of Pages
	t	7	
Everything looks great			

City of Gardner		Address: 95 Pleas	
FOOD ESTABLISHMENT INSPECTION REPORT		Gardner, MA 014 Tel (978) 630-4013	40 [fax] (978) 632-4682
Name CM Stylet School  Address 100 EM St.  Telephone 981032-1013  Owner 695  Person-in-Charge (PIC)  Inspector 10 Uren Stumble	Risk PYSINE HACCP Y/N Time In: Out:	Type of Operation(s)   Food Service   Retail   Residential Kitchen   Mobile   Temporary   Caterer   Bed & Breakfast   Permit No.	Type of Inspection Routine Re-inspection Previous Inspection Date: Pre-operation Suspect Illness General Complaint HACCP Other
Each violation checked requires an explanation on the name	rative page(s) a	-	provision(s) violated, mpliance with:
Violations Related to Foodborne Illness Interventions and items) Violations marked may pose an imminent health hazard and recorrective action as determined by the Board of Health.	,	Red Anti-Choking	590,009 (E)
FOOD PROTECTION MANAGEMENT  1. PIC Assigned/Knowledgeable/Duties  EMPLOYEE HEALTH  2. Reporting of Diseases by Food Employee and PIC  3. Personnel with Infections Restricted/Excluded  FOOD FROM APPROVED SOURCE	13. Hand	ntion of Contamination from wash Facilities FROM CHEMICALS wed Food or Color Additives Chemicals	
4. Food and Water from Approved Source	TIME/TEMPER	RATURE CONTROLS (Potenti	illy Hazardous Foods)
<ul> <li>□ 5. Receiving/Condition</li> <li>□ 6 Tags/Records/Accuracy of Ingredient Statements</li> </ul>	☐ 17. Rehe	· ·	
☐ 7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Coolir		
PROTECTION FROM CONTAMINATION		nd Cold Holding	
<ul> <li>8. Separation/Segregation/Protection</li> <li>9. Food Contact Surfaces Cleaning and Sanitizing</li> <li>10. Proper Adequate Handwashing</li> <li>11. Good Hygienic Practices</li> </ul>	REQUIREMEN 21. Food	as a Public Health Control  ITS FOR HIGHLY-SUSCEPTIB  and Food Preparalion for HS  ADVISORY  ng of Consumer Advisories	
Violations Related to Good Retail Practices_(Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.  23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009)	Number of To Foodbe and Risk In Official Or today, the 590.000/fe by a Board order of the clted in this the food establishme have a right and submit within 10 d DATE OF Right 10 d DATE	f Violated Provisions Reported Illnesses Interventing Factors (Red Items 1-22) and of Factors (Red Items 1-22) are seen to the seen of Health member or its are as a Board of Health. Failure a report may result in suspendishment permit and of the area of Health and of the Board of Health ays of receipt of this order E-INSPECTION:	ed on an inspection plations of 105 CMR port, when signed below agent constitutes an to correct violations dension or revocation of essation of food ed by this order, you est must be in writing at the above address
Print:	MAIN	Sunaek	Page of Pages
ties organite; // a. ] //	· · ·	c V' \ c.l	rages of rages

\*PIPE UNDER SINK LEAKS-SHOULD BE REPLACED

Address: 95 Pleasant St. Gardner, MA 01440

FOOD ESTABLISHMENT INSPECTION REPORT		Tel. (978) 630-4013	[fax] (978) 632-4682
Name Gardner Academy	70/1/18	Type of Operation(s)  Food Service	Type of Inspection
Address 75 FAST Broadini	Risk	Retail	Routine Re-Inspection
Telephone (978) 1032 - 1406	KTONE	Residential Kitchen Mobile	Previous Inspection Date:
Owner Cordhar Pul-lic Cabada	HACCP Y/N	Temporary	☐ Pre-operation
Person-in-Charge (PIC)	Time	Caterer Bed & Breakfast	Suspect Illness General Comptaint
Inspector (1) IVIN COLORS	In:	Permit No.	│
Each violation checked requires an explanation on the narra	Out:		Other
Lacif violation checked requires an explanation on the harra	itive page(s) a		mpliance with:
Violations Related to Foodborne Illness Interventions and	Risk Factors (I	Red Anti-Choking	S90.009 (E)
Items) Violations marked may pose an imminent health hazard and recorrective action as determined by the Board of Health.	quire immediate	Tobassa	590,009 (F) 🔲
FOOD PROTECTION MANAGEMENT	□ 12 Provo	ntion of Contamination from	Handa
☐ 1 PIC Assigned/Knowledgeabte/Duties		wash Facilities	natius
EMPLOYEE HEALTH		FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC		ved Food or Color Additives	
3 Personnel with Infections Restricted/Excluded	14. Appro		
FOOD FROM APPROVED SOURCE	_	RATURE CONTROLS (Potentia	illy Hazardous Foods)
4 Food and Water from Approved Source		ng Temperatures	my riazardous rouds)
5 Receiving/Condition	17 Rehea	- '	
6 Tags/Records/Accuracy of Ingredient Statements	☐ 18 Coolin	_	
7. Conformance with Approved Procedures/HACCP Plans			
PROTECTION FROM CONTAMINATION		nd Cold Holding	
8 Separation/Segregation/Protection	_	as a Public Health Control	I E BODIN ATIONS WOOD
9 Food Contact Surfaces Cleaning and Sanitizing		ITS FOR HIGHLY-SUSCEPTIB and Food Preparation for HS	
10 Proper Adequate Handwashing	CONSUMER A	IDMEDEV	
11 Good Hygienic Practices		g of Consumer Advisories	
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.  C N  23. Management and Personnel (FC-2)(590 003)  24. Food and Food Protection (FC-3)(590.004)  25. Equipment and Utensils (FC-4)(590 005)  26. Water, Plumbing and Wasle (FC-5)(590 006)  27. Physical Facility (FC-6)(590 007)  28. Poisonous or Toxic Materials (FC-7)(590 008)  29. Special Requirements (590 009)  30. Other	To Foodboand Risk F Official Or today, the i 590.000/fec by a Board order of the cited In this the food es establishme have a righ and submit within 10 de	f Violated Provisions Reprine Illnesses Interventing Factors (Red Items 1-22) ander for Correction: Baselitems checked indicate videral Food Code. This report Health member or its as a Board of Health. Failures report may result in suspendishment permit and cent operations. If aggrieve at to a hearing. Your requested to the Board of Health ays of receipt of this order E-INSPECTION:	ed on an inspection olations of 105 CMR port, when signed below agent constitutes an to correct violations pension or revocation of essation of food ed by this order, you est must be in writing at the above address
PICs Signature: Print:	HILL	Sugnes	Page of Pages

Address: 95 Pleasant St. Gardner, MA 01440

FOOD ESTABLISHMENT INSPECTION REPORT	· · ·		[fax] (978) 632-4682
Name Gardner High School	(P/2/1/18	Type of Operation(s)  [A] Food Service	Type of Inspection
Address 200 Cutherine St.	Risk	Retail	Routine Re-inspection
Telephone (O-TD) 1/22 1/100	129val h	Residential Kitchen Mobile	Previous Inspection Date:
Owner Courdney Dubi a Schools	HACCP Y/N	☐ Temporary	☐ Pre-operation
Owner Gardner Public Schools Person-in-Charge (PIC)	Time	Caterer Bed & Breakfast	Suspect Illness General Complaint
	In:		│ □ HACCP
Inspector LOUVEN Sounders	Out:	Permit No.	Other
Each violation checked requires an explanation on the na	rrative page(s) a		: provision(s) violated. Impliance with:
Violations Related to Foodborne Illness Interventions an	d Risk Factors (I	Red	_
Items) Violations marked may pose an imminent health hazard and	roquiro immodiat	Anti-Ghoking Tobacco	590.009 (F) 🔲
corrective action as determined by the Board of Health.	require inimediati	Altergen Awa	reness 590,009 (G)
FOOD PROTECTION MANAGEMENT	□ 42 Danie	-l	Manda
1 PIC Assigned/Knowledgeable/Duties		ntion of Contamination from	mands
EMPLOYEE HEALTH		wash Facilities	
2 Reporting of Diseases by Food Employee and PIC			
3. Personnel with Infections Restricted/Excluded	☐ 17. Appro	ved Food or Color Additives	
FOOD FROM APPROVED SOURCE		Chemicals  RATURE CONTROLS (Potential)	-the Manager - Page 4-3
4 Food and Water from Approved Source		ng Temperatures	any nazaraous roods)
5 Receiving/Condition	☐ 17 Rehea		
6 Tags/Records/Accuracy of Ingredient Statements			
7 Conformance with Approved Procedures/HACCP Plans	☐ 18 Coolin		
PROTECTION FROM CONTAMINATION		nd Cold Holding	
8 Separation/Segregation/Protection	_	as a Public Health Contro	U E DOGUL ETIONO (UPD)
Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY-SUSCEPTIE and Food Preparation for HS	
10 Proper Adequate Handwashing	CONSUMER A	ADURADY	
☐ 11 Good Hygienic Practices		ng of Consumer Advisories	
Violations Bolated to Cond Batail Brantings (Blue	1		
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected		f Violated Provisions Re orne Illnesses interventi	
immediately or within 10 days as determined by the Board		Factors (Red Items 1-22)	
of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board		der for Correction: Base	
of Health.		items checked indicate vi deral Food Code. This re	
C N 23. Management and Personnel (FC-2)(590 003)	by a Board	of Health member or its	agent constitutes an
24. Food and Food Protection (FC-3)(590 004)		e Board of Health. Failure s report may result in susp	
25. Equipment and Utensils (FC-4)(590 005)		stablishment permit and c	
26. Water, Plumbing and Waste (FC-5)(590 006)		ent operations. If aggrlev	
27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008)		nt to a hearing. Your requited to the Board of Healt	
29. Special Requirements (590 009)	wlthin 10 d	ays of receipt of this orde	
30. Other	DATE OF R	RE-INSPECTION:	
Carrido a	1	0	
Inspector's Signification of the Prin	" LAISTER	1 Jaunders	1 1
PIC Signiture: Prin	" Na coin	Beard	Page of Pages

Establishment Name: GOLD High SChool Date: 9/24/18 Page: 2 of 2

DESCRIPTION OF VIOLATION / PLAN OF CORRECTION  PLEASE PRINT CLEARLY	- 2 tout sink drains and overflow stilled	- Gubage disposal not working still	- ice machine not punctioning staff Uses for Whermaneter calebration	- dels unit condensation	Eventhinga etse looks great very clean, you hered pad. Statt does an excellent	arge:	□ Voluntary Compliance □ Employee Restriction /	□ Re-inspection Scheduled □ Emergency Suspension	□ Embargo □ Emergency Closure	□ Voluntary Disposal □ Other:
C - Critical frem R - Red Item		7				Discussion With Person in Charge:				
No. Reference						Discussion Wit				

#### City of Gardner Address: 95 Pleasant St. Gardner, MA 01440 FOOD ESTABLISHMENT INSPECTION REPORT Tel. (978) 630-4013 [fax] (978) 632-4682 Type of Operation(s) Name Type of Inspection Food Service Routine Re-inspection Address Retail Residential Kitchen Previous Inspection Level Telephone Mobile Date: Temporary Pre-operation Owner HACCP Y/N Caterer Suspect Illness Bed & Breakfast General Complaint Person-in-Charge (PIC) Time HACCP In: Inspector Permit No. ☐ Other Out: Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated. Non-compliance with: Violations Related to Foodborne Illness Interventions and Risk Factors (Red 590.009 (E) Anti-Chokina 590,009 (F) Tobacco 590,009 (F) 590,009 (G) Violations marked may pose an imminent health hazard and require immediate Allergen Awareness corrective action as determined by the Board of Health. **FOOD PROTECTION MANAGEMENT** ☐ 12. Prevention of Contamination from Hands ☐ 1. PIC Assigned/Knowledgeable/Duties 13. Handwash Facilities. **EMPLOYEE HEALTH** PROTECTION FROM CHEMICALS 2. Reporting of Diseases by Food Employee and PIC ☐ 14. Approved Food or Color Additives 3. Personnel with Infections Restricted/Excluded 15. Toxic Chemicals FOOD FROM APPROVED SOURCE TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods) 4 Food and Water from Approved Source ☐ 16. Cooking Temperatures 5, Receiving/Condition ☐ 17. Reheating ☐ 6. Tags/Records/Accuracy of Ingredient Statements 18. Cooling 7 Conformance with Approved Procedures/HACCP Plans 19. Hot and Cold Holding PROTECTION FROM CONTAMINATION 20. Time as a Public Health Control 8. Separation/Sogregation/Protection REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) 9. Food Contact Surfaces Cleaning and Sanitizing 21. Food and Food Preparation for HSP ☐ 10. Proper Adequate Handwashing CONSUMER ADVISORY ☐ 11. Good Hygienic Practices 22. Posting of Consumer Advisories Violations Related to Good Retail Practices (Blue **Number of Violated Provisions Related** Items) Critical (C) violations marked must be corrected To Foodborne lilnesses interventions immediately or within 10 days as determined by the Board and Risk Factors (Red items 1-22): of Health. Non-critical (N) violations must be corrected Official Order for Correction: Based on an inspection immediately or within 90 days as determined by the Board today, the items checked indicate violations of 105 CMR of Health. 590.000/federal Food Code. This report, when signed below CN by a Board of Health member or its agent constitutes an 23. Management and Personnel (FC-2)(590 003) order of the Board of Health. Fallure to correct violations 24. Food and Food Protection (FC-3)(590.004) cited in this report may result in suspension or revocation of 25. Equipment and Utensils (FC-4)(590.005) the food establishment permit and cessation of food 26. Water, Plumbing and Waste (FC-5)(590.006) establishment operations. If aggrieved by this order, you 27. Physical Facility (FC-6)(590,007) have a right to a hearing. Your request must be in writing 28. Poisonous or Toxic Materials (FC-7)(590.008) and submitted to the Board of Health at the above address Special Requirements (590 009) within 10 days of receipt of this order. 30. Other DATE OF RE-INSPECTION:

Inspersor Extension aundus Print: auren Saundes Page of Pages

Print: Darcie Branch Page of Pages

6 Page: Date: (0/11/19 Establishment Name: (JUTCHNU HIGH SCHOOL

* 5 bay sink drain  * Condition   proint water in botton  of old; unit  * Of old; unit  out dow walk-in dow not closing properly  (ADP eight cone)		Discussion With Person in Charge:	Oliscura Action Constitution	Voluntary Compliance	□ Re-inspection Scheduled □ Emergency Suspension	□ Embargo □ Emergency Closure	D Voluntary Disposal D Other
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Address: 95 Pleasant St. Gardner, MA 01440

FOOD ESTABLISHMENT INSPECTION REPORT		Tel. (978) 630-4013	[fax] (978) 532-4682
Name Gardner Middle Chm	1 019/1/18	Type of Operation(s)	Type of Inspection
Address 200 Calherine C4	Risk	Food Service Retail	Routine Re-inspection
Telephone (1007/22) - 1/202	Level	Residential Kitchen Mobile	Previous Inspection
(4,19,10,00,-10,00)	1- 11100D W/M	Temporary	Date:  Pre-operation
Owner Gardner Public School	5 HACCP YIN	Caterer	Suspect Illness
Person-in-Charge (PIC)	Time In;	☐ Bed & Breakfast	☐ General Complaint ☐ HACCP
Inspector LAUTEN JOUNGELS	Out:	Permit No.	Other
Each violation checked requires an explanation on the	narrative page(s) a		* -
Violations Related to Foodborne Illness Interventions	and Risk Factors II		npliance with:
Items)	and man ractors (	Anti-Choking	590.009 (E)
Violations marked may pose an immlnent health hazard a	nd require immediate	Tobacco B Allergen Awar	590,009 (F) (E) eness 590,009 (G) (E)
corrective action as determined by the Board of Health.			
FODD PROTECTION MANAGEMENT	☐ 12 Preve	ntion of Contamination from	Hands
1 PIC Assigned/Knowledgeable/Duties	☐ 13 Handy	wash Facilities	
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS	
☐ 2. Reporting of Diseases by Food Employee and PIC	☐ 14 Appro	ved Food or Color Additives	
3 Personnel with Infections Restricted/Excluded	☐ 15 Toxic	Chemicals	
FDDD FROM APPROVED SOURCE  4. Food and Water from Approved Source	TIME/TEMPER	RATURE CONTROLS (Potentia	lly Hazardous Foods)
5 Receiving/Condition	☐ 16 Cooki	ng Temperatures	
6. Tags/Records/Accuracy of Ingred-ent Statements	17 Rehea	ating	
7 Conformance with Approved Procedures/HACCP Plans	☐ 18 Coolin	-	
PROTECTION FROM CONTAMINATION		nd Cold Holding	
8 Separation/Segregation/Protection		as a Public Health Control	
9 Food Contact Surfaces Cleaning and Sanilizing		ITS FOR HIGHLY-SUSCEPTIB	LE-POPULATIONS (HSP)
☐ 10 Proper Adequate Handwashing		and Food Preparation for HS	
_	CONSUMER A	ADVISORY	
11 Good Hygienic Practices	22 Postin	g of Consumer Advisories	
Violations Related to Good Retail Practices, (Blue	Numbere	f Violated Provisions Re	lated Later
Items) Critical (C) violations marked must be corrected		orne Illnesses Interventi	
immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected		actors (Red Items 1-22)	
immediately or within 90 days as determined by the Board		der for Correction: Base	
of Health.		items checked Indicate vic deral Food Code. This rep	
C N 23. Management and Personnel (FC-2)(590 003)	by a Board	of Health member or its a	igent constitutes an
24. Food and Food Protection (FC-3)(590 004)		Board of Health. Failure	
25. Equipment and Utensils (FC-4)(590 005)		report may result in susp tablishment permit and ce	
26. Water, Plumbing and Waste (FC-5)(590 006)	establishm	ent operations. If aggrieve	ed by this order, you
27. Physical Facility (FC-6)(590 007) 28. Poisonous or Toxic Materials (FC-7)(590.008)		it to a hearing. Your reque ted to the Board of Health	
29. Special Requirements (590 009)		ays of receipt of this order	
30. Other		É-INSPECTION:	
	/		
Inspector's Bignetification (1)	rint Duren	Sallodon	1 4
PICs Signature:	Print:\ P SSIC 3	In RESPAIL	Page_ of Pages
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Establishment Name: GUNDAN MINDELL SCHOOL Date: 9/216/18 Page: 2

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	when on-Pipe underneath
	- Hus handleying water onto walk
	Both hand wesh sinks only reach The
	Wheel off pops off will in
	Stamer not Working per staff
	Metho not woeking perstiff
	Grops on over proken
	Work - please address haken over
	Exercitoring Clean, 4 mps good!
Discussion With Person in Charge:	je: Corréctive Action Required:   No   Ves
	□ Voluntary Compliance □ Employee Restriction / Exclusion
	☐ Re-inspection Scheduled ☐ Emergency Suspension
	G Embargo
	Unitary Disposal Other:

#### City of Gardner Address: 95 Pleasant St. Gardner, MA 01440 FOOD ESTABLISHMENT INSPECTION REPORT Tel. (978) 630-4013 [fax] (978) 632-4682 Type of Operation(s) Name Type of inspection Food Service Routine Retail Re-inspection Address Risk Residential Kitchen Previous Inspection Level Telephone Mobile Date: Temporary ☐ Pre-operation HACCP Y/N Owner Caterer Suspect Illness Bed & Breakfast General Complaint Person-in-Charge (PIC) Time ☐ HACCP In: Permit No. Olher Inspector Out: Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated. Non-compliance with: Violations Related to Foodborne Illness Interventions and Risk Factors (Red Anti-Choking 590.009 (E) Tobacco 590,009 (F) Violations marked may pose an imminent health hazard and require immediate Allergen Awareness 590,009 (G) corrective action as determined by the Board of Health. FOOD PROTECTION MANAGEMENT 12. Prevention of Contamination from Hands 1 PIC Assigned/Knowledgeable/Duties 13. Handwash Facilities **EMPLOYEE HEALTH** PROTECTION FROM CHEMICALS 2. Reporting of Diseases by Food Employee and PIC 14. Approved Food or Color Additives 3 Personnel with Infections Restricted/Excluded 15. Toxic Chemicals FOOD FROM APPROVED SOURCE TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods) 4. Food and Water from Approved Source 16. Cooking Temperatures 5. Receiving/Condition 17. Reheating 6 Tags/Records/Accuracy of Ingredient Statements 18. Cooling 7 Conformance with Approved Procedures/HACCP Plans 19. Hot and Cold Holding PROTECTION FROM CONTAMINATION 20. Time as a Public Health Control 8. Separation/Segregation/Protection REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) 9. Food Contact Surfaces Cleaning and Sanitizing 21. Food and Food Preparation for HSP ■ 10. Proper Adequate Handwashing CONSUMER ADVISORY 11. Good Hygienic Practices 22. Posting of Consumer Advisories Violations Related to Good Retail Practices (Blue Number of Violated Provisions Related Items) Critical (C) violations marked must be corrected To Foodborne Illnesses Interventions immediately or within 10 days as determined by the Board and Risk Factors (Red Items 1-22): of Health. Non-critical (N) violations must be corrected Official Order for Correction: Based on an inspection immediately or within 90 days as determined by the Board today, the items checked indicate violations of 105 CMR of Health. 590.000/federal Food Code. This report, when signed below CN by a Board of Health member or its agent constitutes an 23. Management and Personnel (FC-2)(690,003)

29. Special Requirements (590,009) within 10 days of receipt of this order.

30. Other DATE OF RE-INSPECTION:

Inspector's Signature:

Print:

Print:

Print:

Print:

Page of Pages

(FC-3)(590,004)

(FC-4)(590 005)

(FC-6)(590.007)

24. Food and Food Protection

26. Water, Plumbing and Waste (FC-5)(590 006)

28. Poisonous or Toxic Materials (FC-7)(590.008)

25. Equipment and Utensils

27. Physical Facility

order of the Board of Health. Failure to correct violations

establishment operations. If aggrleved by this order, you

have a right to a hearing. Your request must be In writing

and submitted to the Board of Health at the above address

the food establishment permit and cessation of food

cited in this report may result in suspension or revocation of

R Page: Date: (0111 119 Establishment Name: Clardness Middle Schrol

MONITH ON Wanker Date Verified o automor Employea Restriction / Exclusion Emergency Suspension □ Yes **Emergency Closure** (4) Other: 2 □ Corrective Action Required: Re-inspection Scheduled Voluntary Compliance DESCRIPTION OF VIOLATION / PLAN OF CORRECTION Voluntary Disposat 28 Embargo non-DORKA PLEASE PRINT CLEARLY XOD DICC のりろうで 700 NOT 24th こナ Lear Discussion With Person in Charge C - Critical Item R - Red Item Code Reference Item No.

#### City of Gardner Address: 95 Pleasant St. Gardner, MA 01440 FOOD ESTABLISHMENT INSPECTION REPORT Tel. (978) 630-4013 [fax] (978) 632-4682 Type of Operation(s) Type of Inspection Food Service Routine Retail Re-inspection Address Residential Kitchen Previous Inspection Telephone Mobile Date: Temporary Pre-operation Owner Caterer ☐ Suspect Illness Bed & Breakfast General Complaint Person-in-Charge (PtC) Time HACCP In: Other\_ Inspector Permit No. Out: Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated. Non-compliance with: Violations Related to Foodborne Illness Interventions and Risk Factors (Red 590.009 (E) Anti-Choking Items) 590.009 (F) Tobacco Violations marked may pose an imminent health hazard and require immediate Allergen Awareness 590,009 (G) corrective action as determined by the Board of Health. **FOOD PROTECTION MANAGEMENT** ☐ 12 Prevention of Contamination from Hands 1 PIC Assigned/Knowledgeable/Duties ☐ 13. Handwash Facilities **EMPLOYEE HEALTH** PROTECTION FROM CHEMICALS 2 Reporting of Diseases by Food Employee and PIC 14. Approved Fond or Color Additives 3 Personnel with Infections Restricted/Excluded ■ 15. Toxic Chemicals **FOOD FROM APPROVED SOURCE** TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods) 4 Food and Water from Approved Source 16 Cooking Temperatures 5 Receiving/Condition ☐ 17 Reheating ☐ 6 Tags/Records/Accuracy of Ingredient Statements ☐ 18 Cooling 7 Conformance with Approved Procedures/HACCP Plans ■ 19 Hot and Cold Holding PROTECTION FROM CONTAMINATION 20 Time as a Public Health Control 8. Separation/Segregation/Protection REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) 9 Food Contact Surfaces Cleaning and Sanitizing 21. Food and Food Preparation for HSP ■ 10 Proper Adequate Handwashing CONSUMER ADVISORY 11 Good Hygienic Practices 22 Posting of Consumer Advisories Violations Related to Good Retail Practices\_ (Blue Number of Violated Provisions Related Items) Critical (C) violations marked must be corrected To Foodborne Illnesses Interventions immediately or within 10 days as determined by the Board and Risk Factors (Red Items 1-22): of Health. Non-critical (N) violations must be corrected Official Order for Correction: Based on an inspection immediately or within 90 days as determined by the Board today, the items checked indicate violations of 105 CMR of Health. 590.000/federal Food Code. This report, when signed belov CN by a Board of Health member or its agent constitutes an 23. Management and Personnel (FC-2)(590 003) order of the Board of Health. Failure to correct violations 24. Food and Food Protection (FC-3)(590 004) cited in this report may result in suspension or revocation of 25. Equipment and Utensils (FC-4)(590.005) the food establishment permit and cessation of food 26, Water, Plumbing and Waste (FC-5)(590 006) establishment operations. If aggrieved by this order, you 27. Physical Facility have a right to a hearing. Your request must be in writing (FC-6)(590 007) and submitted to the Board of Health at the above address 28. Poisonous or Toxic Materials (FC-7)(590 008)

Print: Angel a Jayon Pages

Print: Angel a Jayon Pages

(590.009)

within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

29. Special Requirements

30. Other

		Discu		No.
		ssion With		Code Reference
		Discussion With Person in Charge:		C - Critical Item R - Red Item
Embargo     Voluntary Disposal		Corrective Action Required:	Eventhing chan the pe repaired:  Resident is leaving the pe repaired:  Resident the proper textures of the incidence in the policy in the paired in the period in the peri	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION
	- 1	8	they state	
Emergency Suspension Emergency Closure Other:	Employee Restriction / Exclusion	□ Yes		Date Verified

# City of Gardner FOOD ESTABLISHMENT INSPECTI

Address: 95 Pleasant St. Gardner, MA 01440

mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board today, the items checked indicate violations of 105 CMP.	FOOD ESTABLISHMENT INSPECTION REPORT	Tel. (978) 630-4013 [fax] (978) 632-4682
Telephone  Where Communication checked requires an explanation on the narrative page(s) and a citation of specific provision(s) Violated.  Non-compilance with No.  Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)  Violation marked may pose an imminent health hazard and require immediate volicitions marked may pose an imminent health hazard and require immediate volicitions and Risk Factors (Red Items)  Teleporting of Diseases by Food Employee and PIC  3. Personnel With Infections Restricted/Excluded FOOD FROM APPROVED SOURCE  Teleporting of Diseases by Food Employee and PIC  3. Personnel With Infections Restricted/Excluded FOOD FROM APPROVED SOURCE  Teleporting of Diseases by Food Employee and PIC  3. Personnel With Infections Restricted/Excluded FOOD FROM APPROVED SOURCE  Teleporting of Diseases by Food Employee and PIC  3. Personnel With Infections Restricted/Excluded FOOD FROM APPROVED SOURCE  Teleporting of Diseases by Food Employee and PIC  3. Personnel With Infections Restricted/Excluded FOOD FROM APPROVED SOURCE  Teleporting of Diseases by Food Employee and PIC  3. Personnel With Infections Restricted/Excluded FOOD FROM APPROVED SOURCE  Teleporting of Diseases by Food Employee and PIC  3. Personnel With Infections Restricted/Excluded FOOD FROM APPROVED SOURCE  Teleporting of Diseases by Food Employee and PIC  3. Personnel With Infections Restricted/Excluded Food From Approved Source  Teleporting of Diseases by Food Employee and PIC  3. Personnel With Infections Restricted/Excluded Food From Approved Source  Teleporting of Diseases by Food Employee and PIC  3. Personnel With Infections Restricted/Excluded Food Teleporting Pictures/HACCP Plans Provided From Approved Food or Color Additives  Teleporting of Diseases by Food Employee and PIC  3. Separation/Segregation/Protection  3. Separation/Segregation/Protection  4. Separation/Segregation/Protection  5. Separation/Segregation/Protection  5. Separation/Segregation/Protection  6. Teleporting of Consumer Advisories  Teleport	WILTUIDIU STIELT SCIIDOI	Food Service Routine
Telephone   Telephone   Temporary   Temp	Address 107, Water tord St.	
Cater   Garage   Person-in-Nariage   Pic   Itime   Gate   Garage	Telephone 00 - 1037-11005	Mobile Date:
Person-in-Charge (PIC) Inspector Ins	Owner GK	
Inspector    Not   Permit No.	Person-In-Charge (PIC)	Time
Approved Food or Color Additives   Separation of Separation of Separation Separati		In: HACCP
Non-compilance with:	000000000000000000000000000000000000000	Out.
Items   Violations marked may pose an imminent health hazard and require immediate   Violations marked may pose an imminent health hazard and require immediate   Violations marked may pose an imminent health hazard and require immediate   Violations marked may pose and Pic   I. Pic Assigned/Knowledgeable/Duties   I. Handwash Facilities   I. Handwash Facilities   I. Handwash Facilities   PROTECTION FROM CHEMICALS   I. Handwash Facilities   I.	Lacil Violation checked requires an explanation on the harr	
Violations marked may pose an imminent health hazard and require immediate    Tobacco Altergen Awareness   590.099 (s)		Risk Factors (Red
12. Prevention of Contamination from Hands   13. Handwash Facilities   14. Approved Food or Color Additives   14. Approved Food or Color Additives   15. Toxic Chemicals   16. Cooking Temperatures   17. Reheating   18. Cooking Temperatures   18. Cooking Temperatures   19. Handwash Facilities   19. Cooking Temperatures   19. Hondard Food Procedures/HACCP Plans   19. Food and Water from Approved Procedures/HACCP Plans   19. Food Contact Surfaces Cleaning and Sanitizing   19. Food contact Surfaces Cleaning and Sanitizing   19. Food and Food Precedures (Blue tems) Critical (C) violations marked must be corrected mediately or within 10 days as determined by the Board of Health.   23. Management and Personnel (FC-2)(590.003)   24. Food and Food Protection (FC-3)(590.004)   25. Equipment and Ulensilis (FC-4)(590.005)   26. Water, Plumbing and Waste (FC-5)(590.006)   29. Special Requirements   29. Special Requirements   590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health member or its agent constitutes an order of the Board of Health member or its agent constitutes an order of the Board of Health member or its agent constitutes an order of the Board of Health member or its agent constitutes an order of the Board of Health member or its agent constitutes an order of the Board of Health member or its agent constitutes an order of the Board of Health is allowed to the Board of Health member or its agent constitutes an order of the Board of Health is allowed to the Board of Health and Ulensilis (FC-4)(590.003)   28. Poisonous or Toxic Materials (FC-5)(590.009)   29. Special Requirements (590.009)   29. Spe		guire immediate Tobacco 590,009 (F)
1. PIC, Assigned/Knowledgeable/Duties   1. Handwash Facilities   1. Handwash Facilities   1. Handwash Facilities   1. Approved Food or Color Additives   1. Toxic Chemicals   1. Toxic		Quite Inimediate Altergen Awareness 590,009 (G)
1. PIC, Assigned/Knowledgeable/Duties   13. Handwash Facilities   14. Approved Food or Color Additives   14. Approved Food or Color Additives   15. Toxic Chemicals   16. Cooking Temperatures   17. Reheating   17. Reheating   18. Cooling   18. Cooling   18. Cooling   19. Hot and Cold Holding   19. Hot and Cold Holding   19. Food and Water from Approved Procedures/HACCP Plans   17. Reheating   18. Cooling   19. Hot and Cold Holding   19. Food and Food Preparation for HSP   19. Foo		
EMPLOYEE HEALTH  2. Reporting of Diseases by Food Employee and PIC  3. Personnel with Infections Restricted/Excluded FOOD FROM APPROVED SOURCE  4 Food and Water from Approved Source  5 Receiving/Condition  6 Tags/Records/Accuracy of Ingredient Statements  7 Conformance with Approved Procedures/HACCP Plans PROTECTION FROM CONTAMINATION  8. Separation/Segregation/Protection  9. Food Contact Surfaces Cleaning and Sanitizing  10. Proper Adequate Handwashing  11. Good Hyglenic Practices  Violations Related to Good Retall Practices (Blue Items) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health.  C N  23. Management and Personnel  C N  23. Management and Personnel  24. Food and Food Protection  25. Equipment and Ultensils  C N  26. Water, Plumbing and Waste (FC-3)(590.003)  27. Physical Facility  (FC-6)(590.005)  28. Poisonous or Toxic Materials (FC-7)(590.008)  29. Special Requirements  (590.009)  10. Print:  11. Handwash Facilities  14. Approved Food or Color Additives  15. Toxic Chemicals  TIMETEMPERATURE CONTROLS (Potentially Hazardous Foods)  16. Cooking Temperatures  17. Reheating  18. Cooling  19. Hot and Cold Holding  20. Time as a Public Health Control  REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)  21. Food and Food Preparation for HSP  CONSUMER ADVISORY  22. Posting of Consumer Advisories  Number of Violated Provisions Related To Foodborne Illinesses Interventions and Risk Factors (Red Items 1-22):  Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590,000/lederal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations of 105 CMR 590,000/lederal Food Code. This report may result in suspension or revocation of the food establishment permit and cessation of food establishment permit and cessation of food establishment permit and cessation of food establishment permit and cessati		
□ 2. Reporting of Diseases by Food Employee and PIC □ 3. Personnel with Infections Restricted/Excluded FOOD FROM APPROVED SOURCE □ 4 Food and Water from Approved Source □ 5 Recelving/Condition □ 6 Tags/Records/Accuracy of Ingredient Statements □ 7 Conformance with Approved Procedures/HACCP Plans PROTECTION FROM CONTAMINATION □ 8. Separation/Segregation/Protection □ 9. Food Contact Surfaces Cleaning and Sanitizing □ 10. Proper Adequate Handwashing □ 11. Good Hyglenic Practices  Violations Related to Good Retail Practices (Blue terms) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. Non-critical (N) violations must be corrected mediately or within 90 days as determined by the Board of Health member or its agent constitutes an order of the Board of Health member or its agent constitutes an order of the Board of Health. Report within 10 days and Waste (FC-3)(590.001) □ 23. Management and Utensils (FC-4)(590.003) □ 24. Food and Food Protection (FC-3)(590.004) □ 25. Equipment and Utensils (FC-6)(590.007) □ 28. Poisonous or Toxic Materials (FC-7)(590.008) □ 27. Physical Facility (FC-6)(590.007) □ 28. Poisonous or Toxic Materials (FC-7)(590.008) □ 29. Special Requirements (590.009) □ 30. Other □ 14. Approved Food or Color Additives □ 15. Toxic Chemicals □ 16. Cooking Temperatures □ 18. Cooling □ 19. Hot and Cold Holding □ 19. Hot and Cold Holding □ 20. Time as a Public Health Control □ REQUIREMENTS FOR HIGHLY-8USCEP/TIBLE-POPULATIONS (HSP) □ 21. Food and Food Preparations (FSP) □ 22. Posting of Consumer Advisories  Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-2	·	
3. Personnel with Infections Restricted/Excluded   4 Food and Water from Approved Source   15. Toxic Chemicals     5 Receiving/Condition   16. Cooking Temperatures   17. Reheating     7 Conformance with Approved Procedures/HACCP Plans     8 Separation/Segregation/Protection   19. Hot and Cold Holding     9. Food Contact Surfaces Cleaning and Sanitizing   10. Proper Adequate Handwashing   11. Good Hygienic Practices     11. Good Hygienic Practices     12. Food and Food Protection     13. Cooling     14. Approved Food or Color Additives     15. Toxic Chemicals     16. Cooking Temperatures     17. Reheating     18. Cooling     19. Hot and Cold Holding     20. Time as a Public Heatth Control     REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)     21. Food and Food Preparation for HSP     21. Food and Food Preparation for HSP     22. Posling of Consumer Advisorles     Violations Related to Good Retail Practices (Blue tems) Critical (N) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. Factors (Red Items 1-22): Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing, Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.    14. Approved Food in Code in the Earth Control     15. Toxic Chemicals   16. Cooking Temperatures     17. Reheating   18. Cooling     19. Hot and Cold Holding     19. Hot and Cold Holdi	2. Reporting of Diseases by Food Employee and PIC	
15. Toxic Chemicals   16. Cooking Temperatures   16. Cooking Temperatures   17. Reheating   18. Cooking Temperatures   18. Cook		☐ 14. Approved Food or Color Additives
4 Food and Water from Approved Source   16. Cooking Temperatures   17. Reheating   17. Reheating   18. Cooling   18. Cooling   19. Hot and Cold Holding   10. Proper Adequate Handwashing   11. Good Hyglenic Practices   12. Pood and Food Preparation for HSP   11. Good Health. Non-critical (IV) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (IV) violations must be corrected mmediately or within 90 days as determined by the Board of Health. Non-critical (IV) violations must be corrected mmediately or within 90 days as determined by the Board of Health. Proceeding the properties of the Board of Health. Proceeding the process of the Spotial Practices   15. Equipment and Densils (FC-2)(590.003)   24. Food and Food Protection (FC-3)(590.004)   25. Equipment and Densils (FC-3)(590.004)   26. Water, Plumbing and Waste (FC-5)(590.006)   27. Physical Facility (FC-6)(590.007)   28. Poisonous or Toxic Materials (FC-7)(590.008)   29. Special Requirements (FC-7)(590.008)   29. Special Requirements (FC-7)(590.008)   30. Other   10. Print:   1		☐ 15. Toxic Chemicals
□ 17. Reheating □ 7. Conformance with Approved Procedures/HACCP Plans  PROTECTION FROM CONTAMINATION □ 8. Separation/Segregation/Protection □ 9. Food Contact Surfaces Cleaning and Sanitizing □ 10. Proper Adequate Handwashing □ 11. Good Hygienic Practices  Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. Sequence of Health Process (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Ulensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other  Print:   17. Reheating   18. Cooling   18. Cooling   18. Cooling   19. Hot and Cold Holding   19. Hot and Cold Health Control Requirements   19. North Holding   19. Hot and Cold Holding   19. Cold Holding   19. Cold Holdi		TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)
□ 7 Conformance with Approved Procedures/HACCP Plans  PROTECTION FROM CONTAMINATION □ 8. Separation/Segregation/Protection □ 9. Food Contact Surfaces Cleaning and Sanitizing □ 10. Proper Adequate Handwashing □ 11. Good Hygienic Practices  Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. □ 23. Management and Personnel (FC-2)(590.003) □ 24. Food and Food Protection (FC-3)(590.004) □ 25. Equipment and Utensils (FC-4)(590.005) □ 26. Water, Plumbing and Waste (FC-5)(590.006) □ 27. Physical Facility (FC-6)(590.008) □ 29. Special Requirements (590.009) □ 30. Other □ 18. Cooling □ 19. Hot and Cold Holding □ 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) □ 21. Food and Food Preparation for HSP  CONSUMER ADVISORY □ 22. Posting of Consumer Advisories  Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/lederal Food Code. This report, when signed below by a Board of Health. Failure to correct violations or five of the Board of Health. Failure to correct violations or ited in this report may result in suspension or revocation of the food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.  DATE OF RE-INSPECTION:	5 Receiving/Condition	☐ 16. Cooking Temperatures
□ 7 Conformance with Approved Procedures/HACCP Plans  PROTECTION FROM CONTAMINATION □ 8. Separation/Segregation/Protection □ 9. Food Contact Surfaces Cleaning and Sanitizing □ 10. Proper Adequate Handwashing □ 11. Good Hyglenic Practices  Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. C N N Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. Provided Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):  Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.  DATE OF RE-INSPECTION:	6 Tags/Records/Accuracy of Ingredient Statements	17. Reheating
19. Hot and Cold Holding   20. Time as a Public Health Control   20		☐ 18. Cooling
□ 9. Food Contact Surfaces Cleaning and Sanitizing □ 10. Proper Adequate Handwashing □ 11. Good Hyglenic Practices    Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health.   C N   23. Management and Personnel   (FC-2)(590.003)   24. Food and Food Protection   (FC-3)(590.004)   25. Equipment and Utensils   (FC-4)(590.005)   26. Water, Plumbing and Waste   (FC-5)(590.006)   27. Physical Facility   (FC-5)(590.007)   28. Poisonous or Toxic Materials (FC-7)(590.008)   29. Special Requirements   (590.009)   30. Other   (FC-3)(590.009)   30. Other   (FC-		☐ 19. Hot and Cold Holding
□ 9. Food Contact Surfaces Cleaning and Sanitizing □ 10. Proper Adequate Handwashing □ 11. Good Hyglenic Practices    Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health.   C N   23. Management and Personnel   (FC-2)(590.003)   24. Food and Food Protection   (FC-3)(590.004)   25. Equipment and Utensils   (FC-4)(590.005)   26. Water, Plumbing and Waste   (FC-5)(590.006)   27. Physical Facility   (FC-5)(590.007)   28. Poisonous or Toxic Materials (FC-7)(590.008)   29. Special Requirements   (590.009)   30. Other   (FC-3)(590.009)   30. Other   (FC-	8. Separation/Segregation/Protection	20. Time as a Public Health Control
□ 10. Proper Adequate Handwashing □ 11. Good Hygienic Practices  Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health.  □ 1. Food and Food Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):  □ 1. Food and Food Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):  □ 1. Food and Food Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):  □ 1. Food and Food Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):  □ 1. Food and Food Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):  □ 1. Food and Food Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):  □ 1. Food and Food Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):  □ 1. Food and Food Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):  □ 1. Food and Food Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):  □ 1. Food and Food Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):  □ 1. Food and Food Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):  □ 1. Food and Food Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):  □ 1. Food and Food Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):  □ 1. Food and Food Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):  □ 1. Food and Food Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):  □ 1. Food and Food Provision		
CONSUMER ADVISORY  ☐ 22. Posting of Consumer Advisories    Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected mediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mediately or within 90 days as determined by the Board of Health.    C N		21. Food and Food Preparation for HSP
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health.  C N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-4)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other  Date of Print:	_	CONSUMER ADVISORY
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and Risk Factors (Red Items 1-22):  Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.  DATE OF RE-INSPECTION:  Print:  Print:  Print:  Print:  Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.  DATE OF RE-INSPECTION:	Items) Critical (C) violations marked must be corrected	
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	30. Other	DATE OF REMINISERATION.
PICs Signature: Justia & Aspan Print: Aharla TLyon Page of Pages		Uluren Salinale
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Page: Establishment Name: Wallet ford Street School Date: 10/11/19

DESCRIPTION OF VIOLATION / PLAN OF CORRECTION  PLEASE PRINT CLEARLY  Verified	Manderneath asink is leaking state—  YERRY 1900 BY STORE SINGE SERVING INSPECTABLY  DIT IS LEAD BY BELL SINGE SERVING INSPECTABLY  DATA WILLIAM SINK) & REPAIRED	Freezer Still leaking - needo new	Still electrical tape on plug of milk	harge: Gornective Action Required: D No D Yes	Voluntary Compliance	D Embargo D Emergency Closure	□ Voluntary Disposal □ Other:
C - Critical Item R - Red Item				erson in Charge			
No. Reference				Discussion With Person in Charge:			